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日本國政府

實用新案公報

實用新案出願公告

昭26-296

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複式壓力菓子燒機

圖面の略解

第1圖は本機の正面右側操作圖、第2圖は同左側操作圖、第3圖は平面圖を示す、圖中同一符號は同一部を示すものとす。

實用新案の性質、作用及效果の要領

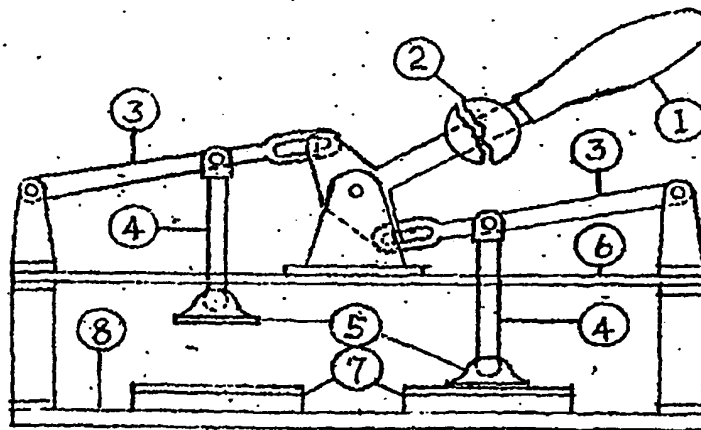
本案は機枠の上部案内鉄6の中央部に移動重錘2を有する操作ハンドル1の基部を軸着し其の基部兩端に挺子3,3の端に穿てる長孔を軸着し他端を機枠に枢着し該挺子3,3の中央部には下端に壓着鉄5,5を有する壓着桿4,4の上部を軸着し該燒型7,7を機枠下部の燒型受鉄8,8上に載置せる構造に係り第1圖、第2圖に示す如く操作ハンドル1を左右に動かす事により挺子3,3を交互に上下運動をさせると共に燒型7,7の蓋を壓着桿4,4にて壓着

し尙重錘2の移動により任意の壓力を得んとするなり本案は従来のポン酢餅焼の如く操作複雑にして燒型1個なるため能率小なるを、操作簡單にして2個の燒型を有し交互に使用する事により燃料の節約及び能率大ならしむる事を得る特徴を有するものなり

登録請求の範圍

圖面に示す如く機枠上部案内鉄6の中央部に移動重錘2を有する操作ハンドル1の基部を軸着し其の基部兩端に挺子3,3の端に穿てる長孔を軸着し他端を機枠に枢着し挺子3,3の中央部には下端に壓着鉄5,5を有する壓着桿4,4の上部を軸着し燒型7,7を機枠下部の燒型受鉄8,8上に載置してなる複式壓力菓子燒機の構造

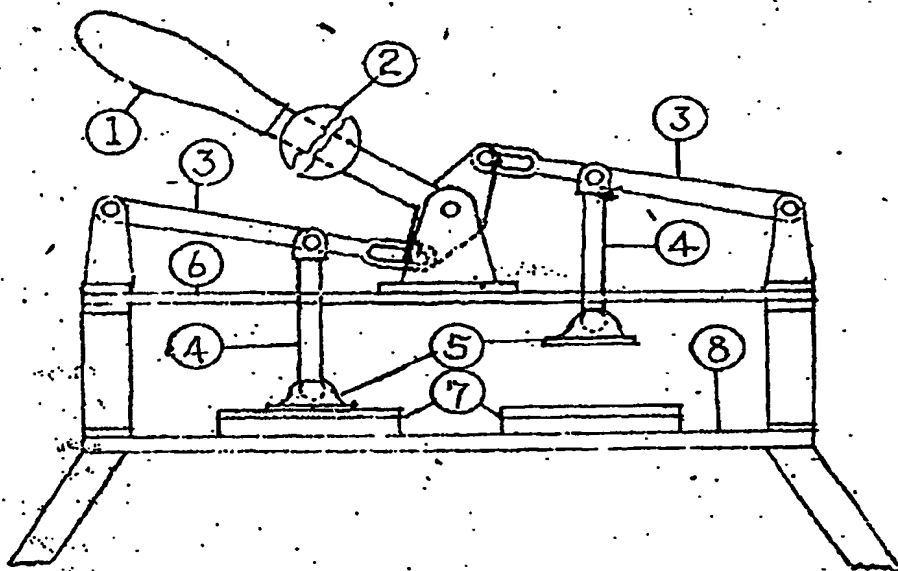
第1圖



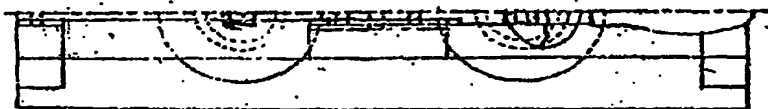
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第2圖



第3圖



Multiple Pressure Confectionary Baking Apparatus

BRIEF DESCRIPTION OF THE DRAWINGS

Fig. 1 is a front view of the right side operation of the apparatus of the present invention.

Fig. 2 is a front view of the left side operation of the apparatus of the present invention.

Fig. 3 is a planar view of the apparatus of the present invention.

In the figures, those elements that are designated by the same reference numerals represent the same element.

DESCRIPTION OF THE INVENTION, ITS OPERATION, AND ITS EFFECTS

The present invention is characterized by having a base portion for an operational handle 1, which has a movable weight 2 thereon, pivotally mounted to a central portion of an upper guide board of the apparatus frame. Extension members 3, 3 are pivotally attached to said base portion via longitudinally extending apertures provided at one of their ends, their other ends pivotally mounted on the apparatus frame. The upper ends of pressure struts 4, 4, which have pressure plates 5, 5 on their lower ends, are pivotally mounted on the central portions of said extension members 3, 3. Baking molds 7, 7 are positioned on baking mold receiving board 8 at the lower portion of the apparatus frame. By this structure, by the rightward and leftward motion of the operational handle 1 as shown in Fig. 1 and Fig. 2,

extension members 3, 3 are alternately raised and lowered. At the same time, the pressure struts 4, 4 press the lids of baking molds 7, 7 with a desired pressure provided by the motion of weight 2. In comparison to the conventional "popping" rice cracker machine, which is complicated in operation and inefficient due to having only one baking mold, the present invention has improved ease in operation, and by the use of two baking molds, conserves fuel as well as improves efficiency.

CLAIMS

What is claimed is:

A confectionary baking apparatus having a structure as shown in the figures, in which:

a base portion for an operational handle 1, which has a movable weight 2 thereon, is pivotally mounted to a central portion of an upper guide board of the apparatus frame;

extension members 3, 3 are pivotally attached to said base portion via longitudinally extending apertures provided at one of their ends, their other ends pivotally mounted on the apparatus frame;

the upper ends of pressure struts 4, 4, which have pressure plates 5, 5 on their lower ends, are pivotally mounted on the central portions of said extension members 3, 3; and

baking molds 7, 7 are positioned on baking mold receiving board 8 at the lower portion of the apparatus frame.